

Department D
Baked Goods and Canned Food
(Exhibiting Rules and Regulations, Page 3)

ADULT DIVISION
(Ages 19 and over)

GUIDELINES FOR ADULT DIVISION

1. Individuals 18 and under are not eligible to enter exhibits in the Adult Food Exhibit Division.
2. Any canned item may be open at the discretion of the judges.
All baked goods must be exhibited on plain white **6" paper** plates in clear plastic bags.
3. All canned goods should be exhibited in clear American standard quart, pint and a half, pint, half pint and fourth pint jars. Jars are required to have a two-piece lid band and lid. Mayonnaise style jars and lids will be disqualified.
4. MOST ENTRIES AWARD: An adult with the most Foods Exhibit entries in Dept. D will receive \$5.00 in addition to any other prize money awarded. Must have at least 5 entries in Dept. D-Adult Food Exhibits to be eligible for award.
5. One "Judge's Choice" award will be presented in each of the following adult categories – sections VIII-XIII: Fruits, Vegetables, Pickles, and Jellies. Two "Judge's Choice" awards will be presented in the Adult Baked Goods category – sections I-VII. In addition to the ribbon, winner will receive \$5.00 in prize money.
6. The State Fair of Virginia is offering a special canned goods section only for blue ribbon winners from local county fairs. County fair winners can contact the State Fair of Virginia for a catalog and entry information.

SECTION I: BREADS

Class:

1. Banana Bread (1/2 loaf)
2. Pumpkin Bread (1/2 loaf)
3. Zucchini Bread (1/2 loaf)
4. Corn Bread (1/2 loaf)
5. Corn Muffins (4)
6. Muffins, plain (4)
7. Muffins, variations (4)
8. Biscuits, baking powder (4)
9. White Loaf Yeast Bread (1/2 loaf)
10. Whole Wheat Loaf Yeast Bread (1/2 loaf)
11. French Bread (1/2 loaf)
12. Rolls (dinner, crescent, cloverleaf, parker house, wheat, etc. (4)
13. Sweet Bread, yeast (cinnamon, raisin, etc.) (1/2 loaf)
14. Salt-rising Bread (1/2 loaf)
15. Dill Bread (1/2 loaf)
16. Coffee Cake, yeast (1/2 loaf)
17. Bread Machine Product (1/2 loaf)
18. Miscellaneous (not previously listed)

PRIZES: 1st, \$3.00; 2nd, \$2.00; 3rd, \$1.00

SECTION II: COOKIES

It is recommended that cookies not be over 2 inches in diameter.

Class:

1. Brownies (4)
2. Other Brownies (4)
3. Bar Cookies (4)
4. Snickerdoodle Cookies (4)
5. No-Bake Cookies (4)
6. Chocolate Chip Cookies (4)
7. Peanut Butter Cookies (4)
8. Sugar Cookies (4)
9. Applesauce Cookies (4)
10. Filled Cookies, any kind (4)
11. Ginger Cookies (4)
12. Oatmeal Cookies (4)
13. Pumpkin Cookies (4)
14. Cookies flavored with PURE Maple Syrup (4)
15. Rolled Cookies (4)
16. Ice Box Cookies (4)
17. Drop Cookies (4)
18. Bar Cookies made with cereal (4)
19. Miscellaneous (not previously listed) (4)

PRIZES: 1st, \$3.00; 2nd, \$2.00; 3rd, \$1.00

SECTION III: CANDY

It is recommended that candy not be over 2 inches square.

Maple sugar cakes must be entered under Section XII only.

Class:

1. Chocolate Fudge (4)
2. Butterscotch Fudge (4)
3. Peanut Butter Fudge (4)
4. Maple Syrup Fudge (4)
5. Mints (4)
6. Dipped Candy (4)
7. Miscellaneous (not previously listed) (4)

PRIZES: 1st, \$3.00; 2nd, \$2.00; 3rd, \$1.00

SECTION IV: CAKES

Class:

1. Angel Food, not iced (1/4)
2. Sponge, not iced (1/4)
3. Pound, not iced (1/4)
4. Yellow Layer Cake, iced (1/4)
5. White Layer Cake, iced (1/4)
6. Chocolate Layer Cake, iced (1/4)
7. German Chocolate Cake, iced (1/4)
8. Burnt Sugar Layer Cake, iced (1/4)
9. Carrot Cake (1/4)
10. Applesauce Cake (1/4)
11. Cake containing PURE Maple Syrup (1/4)
12. Cake containing Fresh or Canned Fruit (1/4)

13. Miscellaneous (not previously listed) (1/4)
PRIZES: 1st, \$3.00; 2nd, \$2.00; 3rd, \$1.00

SECTION V: DECORATED CAKE, CUPCAKES, COOKIES

All cakes must be on cardboard base not to exceed 13 inches square and 12 inches in height. Cakes will be judged on decorating only, artificial forms may be used. Four (4) cupcakes and four (4) cookies should be placed on white paper plates.

Class:

1. Special Occasion Cake
2. Decorated Cupcakes (4)
3. Decorated Cookies (4)

PRIZES: 1st, \$3.00; 2nd, \$2.00; 3rd, \$1.00

SECTION VI: CREATIVE USE OF MIXES

Items will be judged on the way the mix is "dressed up" to create a different product.

Class:

1. Cakes (cake mixes modified (1/4)
2. Cookies from cake mixes (4)
3. Bar cookies from cake mixes (4)
4. Cupcakes (4)
5. Candies from icing mixes (4)
6. Mix in a jar (cookie/brownie/cake) (1)
7. Miscellaneous (not previously listed)

PRIZES: 1st, \$3.00; 2nd, \$2.00; 3rd, \$1.00

SECTION VII: FRUIT PIES

Pies in this section should be homemade. Only pies that do not require refrigeration will be accepted. Put pie slice in a clear plastic pie server with lid.

Class:

1. Apple (slice)
2. Cherry (slice)
3. Blueberry (slice)
4. Peach (slice)
5. Apple Dumplings
6. Miscellaneous (not previously listed)

PRIZES: 1st, \$3.00; 2nd, \$2.00; 3rd, \$1.00

SECTION VIII: JELLIES, JAMS, PRESERVES, MARMALADES, BUTTERS, CONSERVES

Process 5 minutes after the water returns to a full rolling boil. Judges are allowed to open products for tasting.

Class:

1. Currant Jelly
2. Apple Jelly
3. Crab Apple Jelly
4. Cherry Jelly
5. Elderberry Jelly
6. Peach Jelly
7. Plum Jelly
8. Grape Jelly
9. Blackberry Jelly

10. Raspberry Jelly
 11. Mint Jelly
 12. Cherry Jam
 13. Cherry Preserves
 14. Strawberry Jam
 15. Strawberry Preserves
 16. Blackberry Jam
 17. Raspberry Jam
 18. Tomato Preserves
 19. Peach Preserves
 20. Peach Jam
 21. Plum Preserves or Jam
 22. Rhubarb Jam or Preserves
 23. Strawberry Rhubarb Jam
 24. Peach Butter
 25. Pear Butter
 26. Apple Butter
 27. Orange Marmalade
 28. Peach Marmalade
 29. Conserves, any flavor
 30. Other Jelly not listed
 31. Other Jam not listed
 32. Other Preserves not listed
 33. Other Marmalade not listed
 34. Other Fruit Butter not listed
 35. Sugar-free Jelly
- PRIZES: 1st, \$3.00; 2nd, \$2.00; 3rd, \$1.00

SECTION IX: PICKLES, RELISH, SAUCES, ETC.

Only classes 1-15 may be opened for testing at the discretion of the judges.

Class:

1. Cucumber Pickle, sweet
2. Cucumber Pickle, sour
3. Cucumber Pickle, dill
4. Bread and Butter Pickle
5. Sweet Mixed Pickle
6. Icicle Pickle
7. Watermelon Rind Pickle
8. Pickled Beets
9. Pickled Squash
10. Cinnamon Pickle
11. Pickled Mixed Vegetables
12. Pickled Cauliflower
13. Chow-Chow
14. Cucumber Pickle Relish
15. Pepper Relish
16. Corn Relish
17. Beet Relish
18. Vegetable Relish
19. Dilled Beans

20. Sandwich Spread
 21. Chutney, any flavor
 22. Pickled or Spiced Peaches
 23. Pickled or Spiced Pears
 24. Pickled or Spiced Apple Rings
 25. Ketchup
 26. Miscellaneous (not previously listed)
- PRIZES: 1st, \$3.00; 2nd, \$2.00; 3rd, \$1.00

SECTION X: CANNED MEATS

Class:

1. Beef
 2. Chicken
 3. Pork Sausage
 4. Pork tenderloin
 5. Ribs and/or Backbones
 6. Venison
 7. Meat Mixture Soups
 8. Minced meat
 9. Spaghetti Sauce with Meat
 10. Other (Not listed)
- PRIZES: 1st, \$3.00; 2nd, \$2.00; 3rd, \$1.00

SECTION XI: CANNED FRUITS AND VEGETABLES

Vegetables containing meat products must be entered under Section X.
Class:

1. Applesauce
2. Blackberries
3. Peaches
4. Pears
5. Huckleberries/Blueberries
6. Raspberries
7. Cherries
8. Plums
9. Apple Juice
10. Grape Juice
11. Tomatoes, quartered
12. Tomatoes, whole
13. Tomato Juice
14. Stewed Tomatoes
15. Tomato Sauce
16. Green String Beans (fancy pack)
17. Green String Beans
18. Wax Beans
19. Lima Beans or Butter Beans
20. Beets
21. Carrots
22. Cut-off Corn
23. Creamed Corn
24. Peas

25. Black Eye Peas
26. Soup Mixture
27. Shelled Beans
28. Cubed Squash
29. Sauerkraut
30. Chili Sauce
31. Spaghetti Sauce
32. Pizza Sauce
33. Salsa
34. Other Vegetable not listed
35. Other Fruit not listed
36. Fruit Pie Filling
37. Fruit Syrup

PRIZES: 1st, \$3.00; 2nd, \$2.00; 3rd, \$1.00

Class:

38. Group of 4 different canned vegetables (should be exhibited in group of 4 standard QUART jars or group of 4 standard PINT jars).
39. Group of 4 different canned fruits (should be exhibited in group of 4 standard QUART jars or group of 4 standard PINT jars).

PRIZES: 1st, \$3.00; 2nd, \$2.00; 3rd, \$1.00

SECTION XII: MAPLE PRODUCTS

Clearly label all jars on bottom. Syrup should be in clear glass standard PINT or QUART jars. Metal ring should be left on to protect the seal. Three (3) sugar cakes must be on a plain white paper plate in a clear plastic bag. Use as small a plate and bag as possible for an attractive exhibit.

Class:

1. Light Amber
2. Amber
3. Dark Amber
4. Sugar Cakes (3)

PRIZES: 1st, \$3.00; 2nd, \$2.00; 3rd, \$1.00

SECTION XIII: HONEY

Clearly label on bottom of jar or box.

Class:

1. Extracted Liquid Honey (1 jar)
2. Broken Comb Honey (1 jar)
3. Section Comb Honey (1 section)

PRIZES: 1st, \$3.00; 2nd, \$2.00; 3rd, \$1.00

SECTION XIV: GIFT BASKETS

This section is promoted by the Highland Homemakers Club.

- A. Items must be displayed in a basket, decorated box or tray and contain at least 5 items related to the category (ex. Meal Basket = 1 canned meat, 2 canned vegetables, and 2 canned fruit).
- B. All canned goods should be exhibited in clear American standard quart, pint and a half, pint, half pint or fourth pint jars.
- C. Baked items must be exhibited in clear plastic bags.

D. Items are judged on quality of products, display/decoration, and class theme.

Class:

1. Meal Basket
2. Brunch Basket
3. "Goodie" Basket
4. Pickle Basket
5. Jams & Jellies Basket
6. Maple Products Basket
7. Holiday Theme Basket

PRIZES: 1st, \$5.00; 2nd, \$4.00; 3rd, \$3.00